



events by andina



# PRIVATE DINING BY ANDINA

Throughout Peru's rich cultural history, good food has traditionally brought people together; friends and family, clients and colleagues. We are proud that Andina has become a popular destination for Private Dining.

With four well-appointed private dining rooms, we offer a wide selection of menus that allow your guests to enjoy the delicious cuisine, professional service and warm Peruvian hospitality that is Andina.

*For more information, please contact us at  
503.228.9535 Opt 3 or [events@andinarestaurant.com](mailto:events@andinarestaurant.com)*

NANCY VAN LANINGHAM

JULES BARRERA

ANNA FITZPATRICK

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## PRIVATE DINING SPACES

Our facility offers four different private areas available for a wide range of events.

Please note that room minimums are subject to change without notice.

22% gratuity/service charge will be applied to all food and beverage. Seasonal rates may apply.



**TUPAI** CAPACITY: 66 guests seated,  
48 with audio visual, 100 guests standing

### FOOD & BEVERAGE MINIMUM

FRI-SAT: \$2500 plus gratuity/service charge

SUN-THURS: \$2000 plus gratuity/service charge

LUNCH DAILY: \$1000 plus gratuity/service charge

### DEPOSIT

\$500 DINNER

\$300 LUNCH



**RUNA WASI** CAPACITY: 40 guests seated,  
32 with audio visual, 50 guests standing

### FOOD & BEVERAGE MINIMUM

FRI-SAT: \$1500 plus gratuity/service charge

SUN-THURS: \$1300 plus gratuity/service charge

LUNCH DAILY: \$450 plus gratuity/service charge

### DEPOSIT

\$500 DINNER

\$300 LUNCH



**KUMBE MAYO** CAPACITY: 27 guests,  
18 with audio visual

### FOOD & BEVERAGE MINIMUM

FRI-SAT: \$1250 plus gratuity/service charge

SUN-THURS: \$950 plus gratuity/service charge

LUNCH DAILY: \$450 plus gratuity/service charge

### DEPOSIT

\$400 DINNER

\$300 LUNCH



**LA BODEGA** CAPACITY: 14 guests,  
12 with audio visual

### FOOD & BEVERAGE MINIMUM

FRI-SAT: \$900 plus gratuity/service charge

SUN-THURS: \$750 plus gratuity/service charge

LUNCH DAILY: \$450 plus gratuity/service charge

### DEPOSIT

\$400 DINNER

\$300 LUNCH



## PRIVATE DINING MENU SELECTIONS

### DINNER

3 COURSE GATHERING PRIX FIXE MENU \$61 PER PERSON

3 COURSE GATHERING PRIX FIXE MENU  
WITH FILET AND LAMB \$69 PER PERSON

3 COURSE PRIX FIXE MENU \$59 PER PERSON

3 COURSE PRIX FIXE MENU  
WITH FILET AND LAMB \$67 PER PERSON

4 COURSE PRIX FIXE MENU \$67 PER PERSON

4 COURSE PRIX FIXE MENU  
WITH FILET AND LAMB \$75 PER PERSON

TASTING AND SHARING TAPAS MENU \$54 PER PERSON

FAMILY STYLE DINNER MENU \$66 PER PERSON

### LUNCH

LUNCH GATHERING PRIX FIXE MENU \$40 PER PERSON

LUNCH TAPAS MENU \$35 PER PERSON

LUNCH PRIX FIXE MENU \$30 PER PERSON

### RECEPTION PACKAGES FOR EVENTS OF 20 OR MORE GUESTS

OUR RECEPTION PACKAGES FEATURE PASSED BOCADITOS  
AND OUR SIGNATURE PIQUEO TABLE SERVED FOR 90 MINUTES.

DESSERT TABLE AVAILABLE TO ADD TO RECEPTION MENU

FULL BAR SERVICE AVAILABLE. NO-HOST BAR SERVICE IS AVAILABLE WITH APPLICABLE BARTENDER FEE.

RECEPTION MENU \$54 PER PERSON

DESSERT TABLE ADDITIONAL \$16 PER PERSON

BEVERAGE SERVICE BASED ON CONSUMPTION.

2 HOUR RECEPTION MENU PLUS COCKTAILS \$97 PER PERSON

3 HOUR RECEPTION MENU PLUS COCKTAILS \$137 PER PERSON

COCKTAILS, BEER, WINE AND NON-ALCOHOLIC BEVERAGES INCLUDED IN PACKAGE.

SHOTS AND CALL LIQUORS ARE NOT INCLUDED.

MENUS SUBJECT TO SEASONAL CHANGE

22% GRATUITY/SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE

**3 COURSE GATHERING PRIX FIXE MENU** \$61 PER PERSON

**3 COURSE GATHERING PRIX FIXE MENU WITH FILET AND LAMB** \$69 PER PERSON

TRES SALSAS CON PAN signature salsas with potato-quinoa bread ADD \$2.00 PER PERSON

INDIVIDUAL SELECTIONS ARE NOT REQUIRED AHEAD OF TIME.

LIMIT OF 3 ENTREE OPTIONS FOR PARTIES OF 25 OR MORE.

## **CEBICHE Y PIQUEOS** SERVED FAMILY STYLE

### **cebiche de pescado “5 elementos”**

our iconic *cebiche* of fresh fish “cooked” in lime juice with onions, cilantro and peppers

### **causa morada**

classic timbale of fresh lime-scented purple potato and shredded chicken breast with *aji amarillo*, served chilled

### **ensalada verde peruana**

greens with hearts of palm, cotija cheese and asparagus in a passionfruit vinaigrette

## **PLATO DE FONDO** GUESTS TO SELECT ONE UPON ARRIVAL

### **bistec encebollado**

a variation of Peru’s traditional *Lomo Saltado*: Cascade Natural beef tender grilled with onions, tomatoes, oyster sauce, garlic and *aji amarillo*; served with garlic-infused rice and *papas fritas*

### **escabeche de pollito con camote**

pisco-brined Draper Valley chicken, grilled, served with *escabeche*-style pickled onions and a sweet potato purée, topped with Botija olives, a quail egg and *ajicitos dulces*

### **quinotto “chisaya mama”**

quinoa “risotto” with Grana Padano cheese, golden beets, and local mushrooms, laced with truffle oil

### **pescado al rocoto y kión**

grilled fresh fish topped with slivers of ginger, *rocoto* and scallion, basted with sizzling sesame oil, served over shiitake mushrooms and bok choy in a smoked pork broth, with asparagus-quinoa fried rice

### **bistec novoandino and corderito de los andes (filet and lamb) included with \$69 option**

choice of Cascade Natural filet mignon or succulent double rack of grass-fed lamb, grilled to order

## **MINI POSTRES** SERVED FAMILY STYLE

### **chocolate andino**

a quinoa flour brownie layered with a rich gold dusted chocolate ganache, finished with a seasonal fruit gastrique and avocado creme anglaise

### **alfajores**

the classic Peruvian cookie, scented with key lime and filled with *manjar blanco*

MENUS SUBJECT TO SEASONAL CHANGE

22% GRATUITY/SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE

**3 COURSE PRIX FIXE MENU** \$59 PER PERSON

**3 COURSE PRIX FIXE MENU WITH FILET AND LAMB** \$67 PER PERSON

TRES SALSAS CON PAN signature salsas with potato-quinoa bread ADD \$2.00 PER PERSON

INDIVIDUAL SELECTIONS ARE NOT REQUIRED AHEAD OF TIME.

LIMIT OF 3 STARTER AND 3 ENTREE OPTIONS FOR PARTIES OF 25 OR MORE.

### **CEBICHE O PIQUEO** GUESTS TO SELECT ONE UPON ARRIVAL

#### **cebiche de pescado “5 elementos”**

our iconic *cebiche* of fresh fish “cooked” in lime juice with onions, cilantro and peppers

#### **cebiche de mango verde y langostinos**

*cebiche* of green mango and poached prawns in a passionfruit *leche de tigre*

#### **causa morada**

classic timbale of fresh lime-scented purple potato and shredded chicken breast with *ají amarillo*, served chilled

#### **ensalada verde peruana**

greens with hearts of palm, cotija cheese and asparagus in a passionfruit vinaigrette

### **PLATO DE FONDO** GUESTS TO SELECT ONE UPON ARRIVAL

#### **bistec encebollado**

a variation of Peru’s traditional *Lomo Saltado*: Cascade Natural beef tender grilled with onions, tomatoes, oyster sauce, garlic and *ají amarillo*; served with garlic-infused rice and *papas fritas*

#### **escabeche de pollito con camote**

pisco-brined Draper Valley chicken, grilled, served with *escabeche*-style pickled onions and a sweet potato purée, topped with Botija olives, a quail egg and *ajíitos dulces*

#### **quinotto “chisaya mama”**

quinoa “risotto” with Grana Padano cheese, golden beets, and local mushrooms, laced with truffle oil

#### **pescado al rocoto y kión**

grilled fresh fish topped with slivers of ginger, *rocoto* and scallion, basted with sizzling sesame oil, served over shiitake mushrooms and bok choy in a smoked pork broth, with asparagus-quinoa fried rice

#### **bistec novoandino and corderito de los andes (filet and lamb) included with \$67 option**

choice of Cascade Natural filet mignon or succulent double rack of grass-fed lamb, grilled to order

### **POSTRE** GUESTS TO SELECT ONE UPON ARRIVAL

#### **chocolate andino**

a quinoa flour brownie layered with a rich gold dusted chocolate ganache, finished with a seasonal fruit gastrique and avocado creme anglaise

#### **alfajores**

the classic Peruvian cookie, scented with key lime and filled with *manjar blanco*

#### **panna cotta de café con lúcuma**

espresso panna cotta, with layers of *lúcuma* mousse and *alfajor* crumbles topped with a whipped chocolate ganache

MENUS SUBJECT TO SEASONAL CHANGE

22% GRATUITY/SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE

**4 COURSE PRIX FIXE DINNER MENU** \$67 PER PERSON

**4 COURSE PRIX FIXE DINNER MENU WITH FILET AND LAMB** \$75 PER PERSON

TRES SALSAS CON PAN signature salsas with potato-quinoa bread ADD \$2.00 PER PERSON

INDIVIDUAL SELECTIONS ARE NOT REQUIRED AHEAD OF TIME.

LIMIT OF 3 ENTREE OPTIONS FOR PARTIES OF 25 OR MORE.

**CEBICHE O TIRADITO** GUESTS TO SELECT ONE UPON ARRIVAL

**cebiche de pescado** “5 elementos” our iconic *cebiche* of fresh fish “cooked” in lime juice with onions, cilantro and peppers

**cebiche de mango verde y langostinos** *cebiche* of green mango and poached prawns in a passionfruit *leche de tigre*

**tiradito de betarraga** roasted red and golden beets, served with an *ají verde al batán*, pickled vegetables and sesame oil

**PIQUEO** GUESTS TO SELECT ONE UPON ARRIVAL

**ensalada verde peruana** greens with hearts of palm, cotija cheese and asparagus in a passionfruit vinaigrette

**quinoa con verduras** lime-scented quinoa salad with cotija cheese, avocado and olives

**causa morada** classic timbale of fresh lime-scented purple potato and shredded chicken breast with *ají amarillo*, served chilled

**PLATO DE FONDO** GUESTS TO SELECT ONE UPON ARRIVAL

**bistec encebollado**

a variation of Peru’s traditional *Lomo Saltado*: Cascade Natural beef tender grilled with onions, tomatoes, oyster sauce, garlic and *ají amarillo*; served with garlic-infused rice and *papas fritas*

**escabeche de pollito con camote**

pisco-brined Draper Valley chicken, grilled, served with *escabeche*-style pickled onions and a sweet potato purée, topped with Botija olives, a quail egg and *ajíitos dulces*

**quinotto “chisaya mama”**

quinoa “risotto” with Grana Padano cheese, golden beets, and local mushrooms, laced with truffle oil

**pescado al rocoto y kión**

grilled fresh fish topped with slivers of ginger, *rocoto* and scallion, basted with sizzling sesame oil, served over shiitake mushrooms and bok choy in a smoked pork broth, with asparagus-quinoa fried rice

**bistec novoandino and corderito de los andes (filet and lamb) included with \$75 option**

choice of Cascade Natural filet mignon or succulent double rack of grass-fed lamb, grilled to order

**POSTRE** GUESTS TO SELECT ONE UPON ARRIVAL

**chocolate andino**

a quinoa flour brownie layered with a rich gold dusted chocolate ganache, finished with a seasonal fruit gastrique and avocado creme anglaise

**alfajores**

the classic Peruvian cookie, scented with key lime and filled with *manjar blanco*

**panna cotta de café con lúcuma**

espresso panna cotta, with layers of *lúcuma* mousse and *alfajor* crumbles topped with a whipped chocolate ganache

MENUS SUBJECT TO SEASONAL CHANGE

22% GRATUITY/SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE

## TASTING & SHARING TAPAS DINNER MENU \$54 PER PERSON

TRES SALSAS CON PAN signature salsas with potato-quinoa bread ADD \$2.00 PER PERSON

WAVES OF TAPAS AND DESSERTS SERVED IN A FAMILY STYLE PRESENTATION.  
PRESELECTION OF ITEMS REQUIRED.

### SELECT 2 ITEMS

#### **cebiche de pescado “5 elementos”**

our iconic *cebiche* of fresh fish “cooked” in lime juice with onions, cilantro and peppers

#### **cebiche de mango verde y langostinos**

*cebiche* of green mango and poached prawns in a passionfruit *leche de tigre*

#### **causa solterito**

classic timbale of fresh lime-scented Yukon Gold potato with a salad of green beans, fresh corn, cotija cheese and tomatoes, served chilled

### SELECT 2 ITEMS

#### **yuca rellena**

yuca *croquetas* stuffed with mozzarella and cotija cheese, served over *huancaína* sauce

#### **pimiento piquillo relleno**

sweet piquillo peppers stuffed with cheese, quinoa and Serrano ham

#### **chicharrones de langostinos**

crispy golden prawns studded with quinoa, served with *salsa agridulce*

### SELECT 3 ITEMS

#### **anticucho de pollo**

marinated chicken skewers, served with a spicy *salsa de rocoto*

#### **empanadas de carne**

flaky pastry filled with slow-cooked beef, raisins, egg and Botija olives, served with *salsa criolla*

#### **empanadas de acelgas**

flaky pastry stuffed with braised spinach, mushrooms, egg and mozzarella, served with *salsa criolla*

#### **tortilla de patata**

Spanish-style potato frittata with an *ají amarillo* aioli

#### **espárragos peruanos**

grilled asparagus brushed with *chimichurri*

### MINI POSTRES SERVED FAMILY STYLE

#### **alfajores**

classic Peruvian cookies, scented with key lime and filled with *manjar blanco*

#### **chocolate andino**

a quinoa flour brownie layered with a rich gold dusted chocolate ganache

MENUS SUBJECT TO SEASONAL CHANGE

22% GRATUITY/SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE

## FAMILY STYLE DINNER MENU \$66 PER PERSON

TRES SALSAS CON PAN signature salsas with potato-quinoa bread ADD \$2.00 PER PERSON

TAPAS, ENTREES AND DESSERTS SERVED IN A FAMILY STYLE PRESENTATION.  
PRESELECTION OF ENTREES REQUIRED.

### CEBICHE Y PIQUEOS SERVED FAMILY STYLE

**cebiche de mango verde y langostinos**  
*cebiche* of green mango and poached prawns in a passionfruit *leche de tigre*

**ensalada verde peruana**  
fresh greens with hearts of palm, cotija cheese and asparagus in a passionfruit vinaigrette

**pimiento piquillo relleno**  
sweet piquillo peppers stuffed with cheese, quinoa and Serrano ham

### PLATOS DE FONDO 3 ENTREES SERVED FAMILY STYLE

**quinotto “chisaya mama”** SERVED TO ALL  
quinoa “risotto” with Grana Padano cheese, golden beets, and local mushrooms,  
laced with truffle oil (vegetarian)

#### SELECT 2 OF THE FOLLOWING

**bistec encebollado**  
a variation of Peru’s traditional *Lomo Saltado*: Cascade Natural beef tender grilled with onions, tomatoes,  
oyster sauce, garlic and *ají amarillo*; served with garlic-infused rice and *papas fritas*

**escabeche de pollito con camote**  
pisco-brined Draper Valley chicken, grilled, served with *escabeche*-style pickled onions and a sweet potato purée,  
topped with Botija olives, a quail egg and *ajícitos dulces*

**arroz con mariscos**  
Peruvian style paella: *sofrito de ajíes*-infused rice served with fresh seafood (mussels, calamari, shrimp, octopus,  
sautéed white fish and a seared diver scallop) accompanied by *salsa criolla*

**pescado marinado en hierbas andinas**  
oven roasted fresh fish marinated in Andean herbs, topped with a *tamarillo* cream sauce and tomato confit

### MINI POSTRES SERVED FAMILY STYLE

**alfajores**  
classic Peruvian cookies, scented with key lime and filled with *manjar blanco*

**chocolate andino**  
a quinoa flour brownie layered with a rich gold dusted chocolate ganache

MENUS SUBJECT TO SEASONAL CHANGE

22% GRATUITY/SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE

## **BOCADITOS- PERUVIAN BITE-SIZED APPETIZERS**

MAY BE ADDED TO ANY DINNER EVENT WITH MORE THAN 20 EXPECTED GUESTS

SELECTION OF 4 ITEMS PASSED FOR 30 MINUTES – \$16 PER PERSON

SELECTION OF 4 ITEMS PASSED FOR 45 MINUTES – \$22 PER PERSON

### **empanaditas de acelgas**

mini flaky pastries stuffed with braised spinach, mushrooms, egg and mozzarella, served with *salsa criolla*

### **empanaditas crocantes de ají de gallina**

empanaditas of succulent pulled chicken in an *ají amarillo*, peanut and cream based sauce

### **cebiche al estilo “chifa”**

fresh white fish with sesame *leche de tigre*, ginger, cucumber and peanuts, served on a crispy wonton chip

### **chicharrones de langostinos**

crispy golden prawns studded with quinoa, served with *salsa agridulce*

### **traguitos de leche de tigre**

*pisco rocoto* infused *leche de tigre* shooter with bay scallops

### **anticuchos de pollo**

skewers of marinated grilled Draper Valley chicken, served with a spicy *salsa de rocoto*

### **yuquitas rellenas en salsa huancaína**

yuca *croquetas* stuffed with mozzarella and cotija cheese, served with *huancaína* sauce

### **anticuchos de champiñones**

skewers of marinated mushrooms, served with a citrus emulsion

### **espárragos peruanos**

grilled asparagus brushed with *chimichurri*

## **PLATO DE BOCADITOS- PLATTER OF FOUR BOCADITOS \$18 PER PERSON**

MAY BE ADDED TO ANY DINNER EVENT

### **chicharrones de langostinos**

crispy golden prawns studded with quinoa, served with *salsa agridulce*

### **anticuchos de pollo**

marinated skewers of grilled Draper Valley chicken, served with a spicy *salsa de rocoto*

### **yuquitas rellenas en salsa huancaína**

yuca *croquetas* stuffed with mozzarella and cotija cheese, served with *huancaína* sauce

### **anticuchos de champiñones**

marinated skewers of mushrooms, served with a citrus emulsion

MENUS SUBJECT TO SEASONAL CHANGE

22% GRATUITY/SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE

## RECEPTION MENU \$54 PER PERSON

PASSED BOCADITOS AND STATIONED PIQUEOS

AVAILABLE FOR STANDING EVENTS WITH MORE THAN 20 EXPECTED GUESTS.

### BOCADITOS SELECT 5 ITEMS TO BE PASSED FOR 90 MINUTES

#### empanaditas de acelgas

mini flaky pastries stuffed with braised spinach, mushrooms, egg and mozzarella, served with *salsa criolla*

#### empanaditas crocantes de ají de gallina

empanaditas of succulent pulled chicken in an *ají amarillo*, peanut and cream based sauce

#### cebiche al estilo “chifa”

fresh white fish with sesame *leche de tigre*, ginger, cucumber and peanuts, served on a crispy wonton chip

#### chicharrones de langostinos

crispy golden prawns studded with quinoa, served with *salsa agridulce*

#### traguitos de leche de tigre

*pisco rocoto* infused *leche de tigre* shooter with bay scallops

#### anticuchos de pollo

skewers marinated grilled Draper Valley chicken, served with a spicy *salsa de rocoto*

#### yuquitas rellenas en salsa huancaína

yuca *croquetas* stuffed with mozzarella and cotija cheese, served with *huancaína* sauce

#### anticuchos de champiñones

skewers of marinated mushrooms, served with a citrus emulsion

#### espárragos peruanos

grilled asparagus brushed with *chimichurri*

### MESA DE PIQUEOS TABLE OF 4 ITEMS FOR 90 MINUTES

#### causitas moradas

classic mini timbales of fresh lime-scented purple potato and shredded chicken breast with *ají amarillo*, served chilled

#### pimiento piquillo relleno

sweet piquillo peppers stuffed with cheese, quinoa and Serrano ham

#### cebiche de mango verde y langostinos

*cebiche* of green mango and poached prawns in a passionfruit *leche de tigre*

#### quinoa con verduras

lime-scented quinoa salad with cotija cheese, avocado and olives

### MESA DE MINI POSTRES ADDITIONAL \$16 PER PERSON

TABLE OF MINI DESSERTS THAT MAY BE ADDED TO RECEPTION MENU

#### chocolate andino

a quinoa flour brownie layered with a rich gold dusted chocolate ganache

#### alfajores

the classic Peruvian cookie, scented with key lime and filled with *manjar blanco*

#### panna cotta de café con lúcuma

espresso panna cotta, with layers of *lúcuma* mousse and *alfajor* crumbles topped with a whipped chocolate ganache

MENUS SUBJECT TO SEASONAL CHANGE

22% GRATUITY/SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE .

## LUNCH GATHERING PRIX FIXE MENU \$40 PER PERSON

TRES SALSAS CON PAN signature salsas with potato-quinoa bread ADD \$2.00 PER PERSON

PRESELECTION OF APPETIZERS REQUIRED.

GUESTS TO SELECT ENTREES UPON ARRIVAL.

### CEBICHE Y PIQUEOS SELECT 3 ITEMS TO BE SERVED FAMILY STYLE

#### cebiche de mango verde y langostinos

*cebiche* of green mango and poached prawns in a passionfruit *leche de tigre*

#### yuca rellena

yuca *croquetas* stuffed with mozzarella and cotija cheese, served over *huancaína* sauce

#### chicharrones de langostinos

crispy golden prawns studded with quinoa, served with *salsa agridulce*

#### pimiento piquillo relleno

sweet piquillo peppers stuffed with cheese, quinoa and Serrano ham

#### ensalada verde peruana

greens with hearts of palm, cotija cheese and asparagus in a passionfruit vinaigrette

### PLATO DE FONDO GUESTS TO SELECT ONE UPON ARRIVAL

#### bistec encebollado

a variation of Peru's traditional *Lomo Saltado*: Cascade Natural beef tender grilled with onions, tomatoes, oyster sauce, garlic and *ají amarillo*; served with garlic-infused rice and *papas fritas*

#### hongos saltados

a medley of mushrooms wok-fried with onions, tomatoes, soy sauce, garlic and *ají amarillo*, served with Yukon Gold *papas fritas* and garlic rice (vegetarian)

#### arroz con mariscos

Peruvian style paella: *sofrito de ajíes*-infused rice served with fresh seafood (mussels, calamari, shrimp, octopus, sautéed white fish and a seared diver scallop) accompanied by *salsa criolla*

#### ají de gallina

succulent pulled chicken in a creamy *ají amarillo*-peanut sauce, served with Yukon Gold potatoes, garlic rice, Botija olives and a hard-boiled egg

### MINI POSTRES SERVED FAMILY STYLE

#### chocolate andino

a quinoa flour brownie layered with a rich gold dusted chocolate ganache

#### alfajores

classic Peruvian cookies, scented with key lime and filled with *manjar blanco*

MENUS SUBJECT TO SEASONAL CHANGE

22% GRATUITY/SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE

## LUNCH TAPAS MENU \$35 PER PERSON

TRES SALSAS CON PAN signature salsas with potato-quinoa bread ADD \$2.00 PER PERSON

WAVES OF TAPAS SERVED IN A FAMILY STYLE PRESENTATION.  
PRESELECTION OF ITEMS REQUIRED.

### SELECT 2 ITEMS TO BE SERVED FAMILY STYLE

#### cebiche de pescado “5 elementos”

our iconic *cebiche* of fresh fish “cooked” in lime juice with onions, cilantro and peppers

#### ensalada verde peruana

greens with hearts of palm, cotija cheese and asparagus in a passionfruit vinaigrette

#### yuca rellena en salsa huancaína

yuca *croquetas* stuffed with mozzarella and cotija cheese, served with *huancaína* sauce

#### chicharrones de langostinos

crispy golden prawns studded with quinoa, served with *salsa agridulce*

### SELECT 3 ITEMS TO BE SERVED FAMILY STYLE

#### empanadas de carne

flaky pastry filled with slow-cooked beef, raisins, egg and Botija olives, served with *salsa criolla*

#### empanadas de acelgas

flaky pastry stuffed with braised spinach, mushrooms, egg and mozzarella, served with *salsa criolla*

#### anticucho de pollo

marinated chicken skewers, served with a spicy *salsa de rocoto*

#### espárragos peruanos

grilled asparagus brushed with *chimichurri*

#### pimiento piquillo relleno

sweet piquillo peppers stuffed with cheese, quinoa and Serrano ham

### MINI POSTRES SERVED FAMILY STYLE

#### chocolate andino

a quinoa flour brownie layered with a rich gold dusted chocolate ganache

#### alfajores

classic Peruvian cookies, scented with key lime and filled with *manjar blanco*

MENUS SUBJECT TO SEASONAL CHANGE

22% GRATUITY/SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE

**LUNCH PRIX FIXE MENU**     \$30 PER PERSON

TRES SALSAS CON PAN signature salsas with potato-quinoa bread     ADD \$2.00 PER PERSON

INDIVIDUAL SELECTIONS ARE NOT REQUIRED AHEAD OF TIME.

**PIQUEO**                    **GUESTS TO SELECT ONE UPON ARRIVAL**

**ensalada verde peruana**

greens with hearts of palm, cotija cheese and asparagus in a passionfruit vinaigrette

**sopa del día**

soup of the day

**quinoa con verduras**

lime-scented quinoa salad with cotija cheese, avocado and olives

**PLATO DE FONDO**                    **GUESTS TO SELECT ONE UPON ARRIVAL**

**seco de res**

a slight twist on a family favorite - Cascade Natural bone-out short rib slow-cooked in a cilantro and black beer sauce, served with a classic *guiso de frijoles*, garlic rice and *salsa criolla*

**hongos saltados**

a medley of mushrooms wok-fried with onions, tomatoes, soy sauce, garlic and *ají amarillo*, served with Yukon Gold *papas fritas* and garlic rice (vegetarian)

**ají de gallina**

succulent pulled chicken in a creamy *ají amarillo*-peanut sauce, served with Yukon Gold potatoes, garlic rice, Botija olives and a hard-boiled egg

**MINI POSTRES**                    **SERVED FAMILY STYLE**

**chocolate andino**

a quinoa flour brownie layered with a rich gold dusted chocolate ganache

**alfajores**

classic Peruvian cookies, scented with key lime and filled with *manjar blanco*

MENUS SUBJECT TO SEASONAL CHANGE

22% GRATUITY/SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE

## PRIVATE DINING TERMS

### SERVICES & FACILITIES

We will work with you in planning and executing all details to make your event memorable. Upon request, we are pleased to recommend outside vendors including musicians, photographers, florists and bakeries.

**Seating:** We can accommodate different event sizes and table configurations based on a variety of rooms.

**Bar:** Full beverage service can be made available in all rooms while our Tupai space features its own dedicated bar.

**Entertainment:** Andina has strong relationships with a variety of local musicians and we are delighted to make recommendations based on your specific needs. Please note that all entertainment, load-in times and volume levels are subject to approval by Andina. All equipment must be removed immediately following the conclusion of the event.

**Linens and Napkins:** Andina is happy to provide white tablecloths and a selection of four brightly colored napkins. We are also happy to recommend local rental companies for specialty linen requests.

**Decorations:** Votive candles are provided by Andina. All additional decorations are the responsibility of the client and are subject to approval by Andina prior to the event date. Andina does not allow the use of confetti, glitter, rose petals or open-flame candles. Extra cleaning fees may apply for decorations not approved by Andina.

**Parking:** Andina does not offer dedicated parking. Private lots and street parking are available in the local area.

**ADA:** All rooms are fully accessible via elevator from street level.

**A/V:** We can rent a variety of A/V equipment for your event with advance notice, including screens, projectors and sound systems. Advance notice is required.

**Menu Tastings:** Andina does not offer a menu tasting but we would be happy to make you a reservation during regular lunch or dinner hours so that you can order and try the various dishes that make up our prix fixe menus.

### GENERAL TERMS OF AGREEMENT

A signed room contract and deposit are required to reserve any date. Both the contract and deposit must be received in order to secure the reservation. Deposits are non-refundable and non-transferable in the case of a cancellation.

Final payment must be made in full via credit card or cash at the end of each event.

Andina does not charge a separate fee for the use of our private spaces. However, all private rooms and special events are subject to a food and beverage minimum. Room minimums are subject to change during the holiday season.

All prices are for food and beverages only, and are subject to an automatic 22% gratuity/service charge. Gratuity/service charge is applied over and above the contracted food and beverage minimum. Additional service and/or staffing charges apply for specialized service needs.

We take much pride in the quality of our food and service. Logistics and staffing levels for each event are at the sole discretion of Andina.

All food and beverage is to be supplied by Andina. All menu items and pricing are subject to seasonal and creative changes and market availability.

Three business days prior to the event date the Client agrees to provide Andina with a FINAL guaranteed minimum guest count. Andina will provide food and service based on this guaranteed number, and the Client agrees to pay for this number of people even if a lesser number attends the event. If the actual number of guests attending the event exceeds the guaranteed minimum, the Client agrees to pay for the extra guests.

Andina reserves the right to refuse service to anyone.

All guests must abide by all OLCC laws and regulations.

Andina reserves the right to change these terms and conditions at any time without notice.